

# 2018 Current Fiscal Year Report: National Advisory Committee on Microbiological Criteria for Foods

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## 1. Department or Agency

Department of Agriculture

## 2. Fiscal Year

2018

## 3. Committee or Subcommittee

National Advisory Committee on Microbiological Criteria for Foods

## 3b. GSA Committee No.

1294

## 4. Is this New During Fiscal Year?

No

## 5. Current Charter

02/03/2017

## 6. Expected Renewal Date

02/03/2019

## 7. Expected Term Date

## 8a. Was Terminated During Fiscal Year?

No

## 8b. Specific Termination Authority

DR 1043-28

## 8c. Actual Term Date

## 9. Agency Recommendation for Next Fiscal Year

Continue

## 10a. Legislation Req to Terminate?

Not Applicable

## 10b. Legislation Pending?

Not Applicable

## 11. Establishment Authority

Agency Authority

## 12. Specific Establishment Authority

Agency Charter DR- 1043-28

## 13. Effective Date

03/18/1988

## 14. Committee Type

Continuing

## 14c. Presidential?

No

## 15. Description of Committee

Scientific Technical Program Advisory Board

## 16a. Total Number of Reports

2

## 16b. Report Date

### Report Title

08/07/2018 Salmonella Control Strategies in Poultry

08/07/2018 Virulence Factors & Attributes that Define Foodborne STEC as Severe Human Pathogens

## Number of Committee Reports Listed: 2

## 17a. Open 3 17b. Closed 0 17c. Partially Closed 0 Other Activities 0 17d. Total 3 Meetings and Dates

### Purpose

To introduce new members, adopt two reports and introduce two new charges.

### Start

### End

08/07/2018 - 08/07/2018

[Subcommittee on

Microbiological testing by industry of ready-to-eat foods under FDA's jurisdiction for pathogens (or appropriate indicator organisms): verification of preventive controls]

Appropriate Product Testing Procedures and Criteria to Verify Process Control for Microbial Pathogens or appropriate indicator organisms in Ready-to-Eat (RTE) Foods under the U.S. Food and Drug Administration's (FDA) jurisdiction.

08/07/2018 - 08/10/2018

[Subcommittee on The use of Water in Animal Slaughter and Processing]

to discuss the first charge is The Use of Water in Animal Slaughter and Processing. Regulatory agencies such as FSIS must also be able to provide supportable alternatives to current water consumption practices that allow industry to potentially use less and recycle water through developing criteria on the appropriate uses of varying water sources and treatment technologies in the processing of meat, poultry, and egg products.

08/07/2018 - 08/10/2018

## Number of Committee Meetings Listed: 3

	Current FY	Next FY
<b>18a(1). Personnel Pmts to Non-Federal Members</b>	\$0.00	\$0.00
<b>18a(2). Personnel Pmts to Federal Members</b>	\$0.00	\$0.00
<b>18a(3). Personnel Pmts to Federal Staff</b>	\$37,702.00	\$39,000.00
<b>18a(4). Personnel Pmts to Non-Member Consultants</b>	\$0.00	\$0.00
<b>18b(1). Travel and Per Diem to Non-Federal Members</b>	\$35,571.00	\$40,000.00
<b>18b(2). Travel and Per Diem to Federal Members</b>	\$4,918.00	\$5,500.00
<b>18b(3). Travel and Per Diem to Federal Staff</b>	\$0.00	\$0.00
<b>18b(4). Travel and Per Diem to Non-member Consultants</b>	\$4,969.00	\$6,000.00
<b>18c. Other(rents,user charges, graphics, printing, mail, etc.)</b>	\$10,137.00	\$12,000.00
<b>18d. Total</b>	\$93,297.00	\$102,500.00
<b>19. Federal Staff Support Years (FTE)</b>	0.40	0.40

## 20a. How does the Committee accomplish its purpose?

The NACMCF provides advice in response to technical and scientific questions regarding the development of microbiological criteria by which the safety and wholesomeness of the United States food supply can be assessed. The purpose of the committee is accomplished by providing advice contained within the final adopted reports. In 2012 the Agricultural Marketing Service (AMS) requested that the Committee evaluate the microbiological criteria, pathogen testing methodology, and sampling protocols for the Federal ground beef purchase program. On March 28, 2012 the Committee issued 15 recommendations, 13 of which AMS implemented for purchases in school year 2012-2013 assisting the School Lunch Program. (Two recommendations are still under evaluation). This project has the highest level of impact in that ground beef safety for school children nationwide was refocused and improved. This project supports a children's health, a priority for the Secretary of Agriculture. FSIS ground beef food safety programs were also informed. Additionally, committee advice often is used directly in food safety programs. For example the report on determining inoculated pack/challenges study protocols has been referenced in the FDA Food Code providing guidance to industry. The report on

Campylobacter methodology contained advice on a detection method that was incorporated into an FSIS nationwide microbiological baseline study of raw poultry and eventually adopted as a standard analytical method in FSIS laboratories. A recent report on new technologies for microbiological testing is assisting USDA-FSIS in formulating plans to improve microbial pathogen testing of meat and poultry.

**20b. How does the Committee balance its membership?**

The Committee consists of renowned expert microbiologists, epidemiologists, risk assessors, and scientists from related disciplines from industry, academia, federal and state governments and other organizations. The members have strong backgrounds in science, food safety research, as well as regulatory issues. Committee membership is from all segments of the food industry, including meat, poultry, seafood, and produce and a consumer group representative. Other factors directing selection included diversity, geographic location, and the nominator of the candidate. In addition the NACMCF Executive Committee extensively reviews the candidates and carefully selects the composition of membership by matching scientific expertise to future work of the Committee. This Committee allows our federal food safety agencies to collaborate with the highest level of scientific expertise, gaining advice and input to US food safety programs. Executive Committee membership consists of key managers from four Federal Departments.

**20c. How frequent and relevant are the Committee Meetings?**

The NACMCF meets up to twice yearly to address specific scientific and technical questions posed by the sponsoring agencies and the subcommittees will meet as deemed necessary by the Chairperson, often up to 4 times per year. Recently we have supplemented in-person meetings with in-between computer-based net-meetings. This low cost way of holding subcommittee meetings has allowed projects to be completed sooner.

**20d. Why can't the advice or information this committee provides be obtained elsewhere?**

The Committee advice helps protect public health by generating food safety advice for US food safety programs, the food industry, and consumers. The Committee allows federal food safety agencies to collaborate with the highest level of scientific expertise on food safety issues so the most current science can be incorporated into programs. The NACMCF is necessary to provide outside expertise and specialized scientific and technical advice on questions provided by the sponsoring agencies based on the development of regulatory food safety policy. NACMCF technical and scientific advice is provided to federal agencies responsible for ensuring the safety of the food supply so that

the agencies can develop regulatory policies that are scientifically sound. The NACMCF serves to enhance the safety of our food supply, and this is in the public interest and assists the federal sponsors in meeting their statutory responsibilities. NACMCF also serves as an excellent public forum for food safety issues related to microbiological criteria for foods.

## **20e. Why is it necessary to close and/or partially closed committee meetings?**

N/A

## **21. Remarks**

The National Advisory Committee on Microbiological Criteria for Foods provides scientific advice to US food safety programs and the Secretary of Agriculture has approved that this Committee continue work to help protect public health. The Committee serves to enhance the safety of our nations's food supply, and this is in the public interest and assists the federal sponsors in meeting their statutory responsibilities. Two reports were adopted in FY 2018 Salmonella Control Strategies for Poultry and Virulence Factors and Attributes that Define Foodborne STEC as Severe Human Pathogens. Two new charges on "The Use of Water in Animal Slaughter and Processing" and "Appropriate Product Testing Procedures and Criteria to Verify Process Control for Microbial Pathogens in Ready-to-Eat" were presented in FY18. Costs do not include compensation for RGE members that serve on the Committee.

## **Designated Federal Officer**

Karen Thomas-Sharp DFO

<b>Committee Members</b>	<b>Start</b>	<b>End</b>	<b>Occupation</b>	<b>Member Designation</b>
Acuff, Gary	04/30/2018	04/30/2020	Texas A& M University	Special Government Employee (SGE) Member
Asmus, Aaron	04/30/2018	04/30/2020	Hormel Foods R&D	Special Government Employee (SGE) Member
Coffman, Vanessa	04/30/2018	04/30/2020	Consumer Rep	Representative Member
Cook, Peggy	04/30/2018	04/30/2020	Wheatsheaf Group - Tristrata	Special Government Employee (SGE) Member
Dickson, James	04/30/2018	04/30/2020	Iowa State University	Special Government Employee (SGE) Member
Diez-Gonzalez, Francisco	04/30/2018	04/30/2020	University of Georgia	Special Government Employee (SGE) Member
Eifert, Joseph	04/30/2018	04/30/2020	Virginia Tech	Special Government Employee (SGE) Member
Elliott, Philip	04/30/2018	04/30/2020	Retired - Kellogg Company	Special Government Employee (SGE) Member
Glass, Kathleen	04/30/2018	04/30/2020	University of Wisconsin-Madison	Special Government Employee (SGE) Member
Hovde, Carolyn	04/30/2018	04/30/2020	University of Idaho	Special Government Employee (SGE) Member
Mayne, Susan	04/30/2018	04/30/2020	Director, CFSAN	Ex Officio Member
Rottenberg, Carmen	04/30/2018	04/30/2019	Acting Deputy Under Secretary	Ex Officio Member

**Number of Committee Members Listed: 12**

**Narrative Description**

The NACMCF supports the food safety/public health protection programs of the US Department of Agriculture's Food Safety and Inspection Service (FSIS) and the US Department of Health and Human Services' Food and Drug Administration (FDA) and the Centers for Disease Control and Prevention (CDC). Other food safety agencies such as the US Department of Commerce's National Marine Fisheries Service, and the US Department of Defense's Veterinary Service Activity benefit from NACMCF recommendations. NACMCF scientific advice has been applied to USDA food safety programs that are aligned with the FSIS mission and strategic plan. NACMCF held a plenary meeting and two Subcommittee meetings in FY 2018.

**What are the most significant program outcomes associated with this committee?**

Checked if Applies

- |   |                                     |
|---|-------------------------------------|
| Improvements to health or safety                  | <input checked="" type="checkbox"/> |
| Trust in government                               | <input checked="" type="checkbox"/> |
| Major policy changes                              | <input type="checkbox"/>            |
| Advance in scientific research                    | <input checked="" type="checkbox"/> |
| Effective grant making                            | <input type="checkbox"/>            |
| Improved service delivery                         | <input type="checkbox"/>            |
| Increased customer satisfaction                   | <input checked="" type="checkbox"/> |
| Implementation of laws or regulatory requirements | <input checked="" type="checkbox"/> |
| Other   | <input type="checkbox"/>            |

**Outcome Comments**

Committee provides critical scientific advice to participating Federal Food Safety Agencies to enable them to establish food safety policy that is sound and science-based and results in public health protection/improvement.

**What are the cost savings associated with this committee?**

Checked if Applies

- |                           |                                     |
|---------------------------|-------------------------------------|
| None                      | <input type="checkbox"/>            |
| Unable to Determine       | <input checked="" type="checkbox"/> |
| Under \$100,000           | <input type="checkbox"/>            |
| \$100,000 - \$500,000     | <input type="checkbox"/>            |
| \$500,001 - \$1,000,000   | <input type="checkbox"/>            |
| \$1,000,001 - \$5,000,000 | <input type="checkbox"/>            |

\$5,000,001 - \$10,000,000

Over \$10,000,000

Cost Savings Other

☐☐☐

### **Cost Savings Comments**

The Committee's contributions to food safety programs are critical to public health protection.

**What is the approximate Number of recommendations produced by this committee for the life of the committee?**

234

### **Number of Recommendations Comments**

In FY18 the Committee adopted and provided recommendations to the following: 1) Salmonella Control Strategies for Poultry 2) Virulence Factors and Attributes that Define Foodborne STEC as Severe Human Pathogens.

**What is the approximate Percentage of these recommendations that have been or will be Fully implemented by the agency?**

85%

### **% of Recommendations Fully Implemented Comments**

Approximatley 85% of NACMCF recommendations directed at USDA-FSIS are etither fully or partially implemented. Comments: NACMCF recommendations and advice are transferred to participating food safety agencies through detailed scientific reports.

**What is the approximate Percentage of these recommendations that have been or will be Partially implemented by the agency?**

15%

### **% of Recommendations Partially Implemented Comments**

See above.

**Does the agency provide the committee with feedback regarding actions taken to implement recommendations or advice offered?**

Yes ☒ No ☐ Not Applicable ☐

### **Agency Feedback Comments**

There is no formal protocol, mechanism, or obligation for sponsoring agencies to provide

feedback to NACMCF. However, the committee is often provided feedback at plenary meetings in the form of status and progress reports by agency officials on how committee work products are being used to improve food safety programs and regulations. Further, the committee's valuable contributions to food safety and hard work and efforts are acknowledged publicly at meetings. Many Committee recommendations were used in the development of guidance documents and regulations and are referenced in these documents.

**What other actions has the agency taken as a result of the committee's advice or recommendation?**

	Checked if Applies
Reorganized Priorities	<input checked="" type="checkbox"/>
Reallocated resources	<input checked="" type="checkbox"/>
Issued new regulation	<input checked="" type="checkbox"/>
Proposed legislation	<input type="checkbox"/>
Approved grants or other payments	<input type="checkbox"/>
Other	<input type="checkbox"/>

**Action Comments**

NA

**Is the Committee engaged in the review of applications for grants?**

No

**Grant Review Comments**

NA

**How is access provided to the information for the Committee's documentation?**

	Checked if Applies
Contact DFO	<input checked="" type="checkbox"/>
Online Agency Web Site	<input checked="" type="checkbox"/>
Online Committee Web Site	<input checked="" type="checkbox"/>
Online GSA FACA Web Site	<input checked="" type="checkbox"/>
Publications	<input checked="" type="checkbox"/>
Other	<input checked="" type="checkbox"/>

**Access Comments**

Information also provided through Agency Docket Office and an electronic Constituent update list-serve for stakeholders.